



Indian Spiced Shrimp

NIBBLEDISH CONTRIBUTOR

Ingredients

- 6 cloves of garlic, Chopped
- 1 Jalapeno, Seeded and Chopped
- 8 Green Onions, Chopped
- 1/2 c Cilantro, Chopped
- Juice and Zest of a Big Lime
- 1 Tsp Kosher Salt
- 1/2 Tsp Ground Black Pepper
- 1 Tsp Garam Masala
- 1 Tsp Cumin
- 1/2 Tsp Cayenne
- 1 Tsp Dark Brown Sugar
- 3/4 c Coconut Milk
- 1 1/2 lbs Large Shrimp, Peeled

Instructions

1. Preheat oven to 450F
2. Mix all of your spices together and set aside
3. Place the first 5 ingredients in your food processor. Add spices, sugar, and coconut milk. Process until it is a slight chunky paste.
4. Place 4 large square of aluminum foil (12x12) on the counter.
5. Divide the shrimp and the spice paste between the four packets, and seal the edges to make a packet.
6. Place packets on a baking sheet and place in the oven for about 10-15 mins or until the shrimp are pink.

Serve with steamed Basmati Rice with Green Peas.
